

Pastry Arts Certificate

School District Dual Credit Program

This 50-week (1,600 hour) certificate program includes all the craft skills needed to work as a professional Baker/Patisserie, as outlined in the National Occupation Analysis for Baker Level 1. The program also includes a Co-op, providing an opportunity to experience and learn in a dynamic industry based environment.

The initial term focuses on workplace safety and organization, ingredient and finished product knowledge. This is followed by the making of breads, cakes and pastries in all their various forms from cookies to wedding cakes, pies to artisan sourdough bread, and chocolate soufflé to pieces montees.

This program focuses on the wealth of farm-to-table opportunities afforded by the Okanagan region, emphasizing the use of local products including premium wines, beers and spirits, both as ingredients and as beverages paired with the finished dessert or baked good. Locally-grown herbs, fruits and vegetables are featured, organically-grown grains and in-house milling are also regional features of the program.

Career Opportunities

Successful graduates will be ready for employment in any of the various settings where baked goods are required, from care homes and camps, to specialty bakeries, fine dining restaurants, hotels, resorts and cruise ships. Self-employment is also a popular option. For more information on Pastry Arts employment opportunities:

WorkBC – www.workbc.ca

ITA – www.itabc.ca

Program Outline

Completion of all courses in the program with a minimum grade of 70% in each.

Term One

BAKP 101 Occupational Skills
BAKP 103 Quick Breads
BAKP 104 Pastries 1
BAKP 105 Creams
BAKP 106 Cakes
BAKP 107 Yeast Goods
BAKP 109 Buffet Design
BAKP 110 Practical Exam 1
BAKP 111 Theoretical Exam 1
BAKP 112 Savory Baking and Skills
BAKP 113 Frozen Desserts
BAKP 114 Plated Desserts 1
BAKP 118 Beverage Pairing

Co-op Term

BAKP 150 Pastry Arts Co-op

Term Three

BAKP 115 Pastries 2
BAKP 116 Cakes and Tortes
BAKP 117 Viennoiserie
BAKP 119 Plated Desserts 2
BAKP 120 Friandise
BAKP 121 Celebration Cakes
BAKP 122 Center Pieces
BAKP 123 Artisan Breads
BAKP 124 Buffet Design 2
BAKP 125 Practical Exam 2
BAKP 126 Theoretical Exam 2



Fees

SD23 Pays:

- 2019-20 Tuition: \$4978.88

Student Pays:

- Mandatory Fees \$1643.28 includes: Activity fee, Health & Dental, Student Association fee, Education Technology fee, Development fee
- Textbooks: \$723.42

* In addition to amount above, please budget for a mandatory weekly \$20 lab fee as well as tools, books and uniform costs of approximately \$1,000

*All program costs are approximate and subject to change without notice

Location

Kelowna Campus, 1000 KLO Road, Kelowna, BC



Physical Requirements

Okanagan College reserves the right to request a certificate of health and fitness if deemed necessary.

Recommendations for Success

- Good general health and fitness condition
- Capable of doing physical work
- Physical strength and stamina compatible with standing for long periods of time , handling of heavy equipment and materials
- Good manual dexterity
- Good hand-eye coordination

Student for a Day

Arrange your tour or Student for a Day experience by contacting your school Career Counselor.

Focus on Safety

Okanagan College is committed to providing a safe learning environment for students. All students are responsible for:

- Knowing safe work procedures in classroom, shop, and work areas.
- Following the safety standards as taught by the instructor. These standards meet or exceed the regulatory requirements of the WorkSafe BC Occupational Health and Safety Regulation.

Failure to do so may result in suspension from the program. Each student is expected to report any unsafe condition or unsafe behavior to his/her instructor.



Sponsorship Requirements for School District Students

- Attend “Student for a Day” at Okanagan College in the program of interest
- Complete the School District application package and hand it into your Career Programs Coordinator
- Be on track to graduate with a Dogwood diploma
- Meet with Career Coordinator to review program and school district expectations
- Okanagan College course requirements/admission requirements met for program
- Application approved and accepted by School District
- An interview may be required for potential applicants

CONTACTS:

Applications are available at your school Career Centre or www.dualcredit23.com

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